



8TH ANNUAL ELK GROVE COMMUNITY HARVEST FESTIVAL PLENTY OF PUMPKIN COOKING CONTEST WINNING RECIPES

KIDS IN THE KITCHEN WINNER

Chocolate Toffee Pumpkin Ice Cream Pie

Submitted By: Brian Edmiston

Ingredients

- 4 Milk chocolate butter toffee candy bars, 1.4 ounces each (such as Hershey's or Skor), coarsely chopped
- 4 cups vanilla ice cream, softened
- 1 9 inch (6-ounce) prepared chocolate cookie crumb crust
- ½ cup canned solid-pack pumpkin
- 2 tablespoons sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

1. Combine half the candy bar pieces and 3 cups softened ice cream in a small bowl. Spoon into crust, smoothing top. Freeze until hardened, about 3 hours.
2. Mix together remaining ice cream (1 cup), pumpkin, sugar, cinnamon, and nutmeg in a small bowl. Spread over top of frozen ice cream. Return to freezer for 1 hour.
3. Press remaining candy bar pieces around the outside rim of pie. Return to freezer for 2 more hours or overnight.

To serve, let stand at room temperature to soften.

PUMPKIN FAVORITES DIVISION

Pumpkin Sun Dried Tomato Dip

Submitted By: Sherry Kemp

Ingredients

- 3 ounces cream cheese, creamed
- ½ cup solid pack canned pumpkin
- ¼ cup pumpkin seeds (roasted and salted)
- ¼ cup shredded asiago cheese
- 5 tablespoons sun dried tomato pesto
- For garnish, shredded fresh basil leaves and roasted pumpkin seeds

1. Combine until all ingredients until creamy. Garnish and serve with chips.



DESSERT DELIGHTS DIVISION

Pumpkin Surprise Cheesecake

Submitted By: Lilla Burrows

Ingredients

For Filling:

1 ½ cups sugar
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 can (15 oz.) solid pack canned pumpkin
3 large eggs
½ cup milk
2 tablespoons flour

For Crust:

2 cups graham cracker crumbs
1/3 cup sugar
1/3 cup toasted pumpkin seeds
½ cup melted butter

For Cheesecake Mix:

2 8 ounce packages cream cheese softened
1 cup sugar
4 large eggs
½ cup orange juice concentrate
1 teaspoon vanilla

To Prepare Filling:

Mix eggs, sugar, and pumpkin in a large bowl. Add salt, spices, milk and flour. Mix until blended. Place in a 9 inch greased pie pan and place in freezer until firm enough to cut.

To Prepare Crust:

Combine ingredients in food processor until blended then press into the bottom and ½ way up the sides of a 10 inch spring form pan. Place in the refrigerator until set, about 30 minutes.

To Prepare the Cheesecake Mix:

Mix cream cheese and sugar until blended. Mix in one egg at a time then add orange juice and vanilla.

Pulling it all Together:

Slice pie filling into 10 wedges. Place slices in spring form pan, on top of crust, so the narrow end is in the center. Leave a little space between the edges of the pie and the crust. Pour cheesecake mix over pie. Place in a water bath and cook at 325 degrees for 1 ½ to 2 hours. If it starts to get brown, place foil over the pan for the last 30 minutes. Turn oven off and let cake stand in oven for 1 hour. Remove from the oven and cool on the rack. Chill in refrigerator 8 hours or overnight. Top with whipped cream and drizzle with caramel and or chocolate sauce for garnish.